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Press Service,  
U. S. D. A.

## ROAST STUFFED PORK SPARERIBS

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Spareribs of pork, are an economical buy and a favorite wherever pork is. Stuffed and baked, as in the recipe below, they make a dressy dish. The Bureau of Home Economics of the U. S. Department of Agriculture gives the following directions for preparing roast stuffed spareribs, and suggests that with them some greens be served, and white or sweetpotato. The traditional apple that goes so well with pork is mixed with the bread crumb stuffing. Candied sweetpotatoes are particularly good with the spareribs.

### Roast Stuffed Spareribs

2 sections of spareribs	1/4 cup chopped parsley
1 cup fine dry breadcrumbs	5 tart apples, diced
1/4 cup finely diced salt pork	1/2 cup sugar
1/2 cup chopped celery	1/4 teaspoon salt
1/2 cup chopped onion	1/8 teaspoon pepper

Select well-fleshed rib sections that match. Have the breastbone cracked so that it will be easy to carve between the ribs. Wipe the meat with a damp cloth. Prepare the stuffing as follows: Fry the salt pork until crisp and remove the pieces from the skillet. Cook the celery, onion, and parsley in the fat for a few minutes and remove them. Put the apples into the skillet, sprinkle with the sugar, cover, and cook until tender; then remove the lid and continue to cook until the juice evaporates and the pieces of apples are candied. Mix with the apples the bread crumbs, crisp salt pork; cooked vegetables, salt and pepper. Lay one section of the ribs out flat, sprinkle with salt and pepper, and spread with the hot stuffing. Cover with the other section and sew the two together. Sprinkle the outside with salt and pepper and rub with flour. Lay the stuffed ribs on a rack in an open roasting pan and sear in a hot oven (480°F.) for 20 minutes, or until the meat is lightly browned. Reduce the oven temperature rapidly to very moderate heat (300 to 325°F.) and continue to cook for about an hour longer, or until the meat is tender. Remove the strings before serving the stuffed spareribs on a hot platter.

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